

# MENU

## WINTER

### SFIZI

#### OLIVETTE 3.30 v

Mixed green and black olives

#### CROSTONCINI 3.50 v

Grilled bread with a Mediterranean sun-dried tomato, olive & caper dipping sauce

#### ACCIUGHETTA 3.50

Toasted garlic bread with cream cheese, anchovies in oil and grated lemon skin

### ANTIPASTI

#### TIELLUCCIA 4.00 v

Small fried pizzas with tomato sauce, Parmesan cheese and basil pesto

#### BRUSCHETTA 4.30 v

Bruschetta topped with tomatoes, basil and extra virgin olive oil

#### FAGOTTINI 5.50

Baked aubergine medallions stuffed with cured ham and smoked mozzarella, topped with tomato sauce and basil

#### CALAMARO 7.20

Fried calamari and courgettes with lemon dressing

#### L'AFFETTATO 8.90

Typical Italian Antipasti from Campania: fresh creamy buffalo cheese, spicy salami, pecorino cheese, mortadella cubes, peppers in oil, hard-boiled egg and black olives

#### MOZZARELLA 11.80 v

200 gr fresh P.D.O. buffalo mozzarella served with rocket and cherry tomatoes

*Mozzarella di Bufala  
Neapolitan Tomato  
extra Virgin Olive Oil  
From Amalfi Coast*

### LE INSALATONE (side/main)

#### ROSSOPOMODORO 5.50/9.00 v

Mixed salad, tomatoes, grilled aubergines, buffalo caciottella cheese, hard boiled eggs, black olives and Rossopomodoro dressing

#### YOGURTELLA 6,80/9.30 v

Rocket, tomatoes, potatoes, julienne of carrots, onions, crispy pancetta and black olives, dressed with yoghurt

#### CESARONA 7,00/10.00

Mixed salad, crispy pancetta, grilled chicken breast, Parmesan cheese shavings and croutons

#### CAPRESELLA 7,00/10.00

Traditional salad from Sorrento with fresh 100 gr P.D.O. buffalo mozzarella, cherry tomatoes and mixed salad, dressed with anchovy sauce and oregano

### LE PIZZE

#### MARGHERITA 7.90 v

Tomato sauce, mozzarella, extra virgin olive oil and fresh basil

#### NAPOLETANA 9.20

Tomato sauce, mozzarella, anchovies, garlic, oregano and fresh basil

#### MASSESE 10.00

Tomato sauce, mozzarella, Neapolitan spicy salami and fresh basil

#### VERDURETTA 10.50 v

Tomato sauce, mozzarella, aubergines, courgettes, peppers, Parmesan cheese and fresh basil

#### CAPRICCIOSA 10.50

Tomato sauce, mozzarella, mushrooms, ham, artichokes, black olives and fresh basil

#### QUATTRO FORMAGGI 10.50 v

Four cheese pizza with smoked mozzarella, buffalo blue cheese, pecorino cheese, buffalo caciottina cheese and fresh basil

#### LA VERACE 11.50 v

Tomato sauce, fresh P.D.O. buffalo mozzarella, P.D.O. extra virgin olive oil from Sorrento and fresh basil

#### VENTURA 12.00

Mozzarella, cured ham, rocket and Parmesan cheese shavings

### GALZONI

#### CASANDRINELLA 10.50

Baked calzone with Mozzarella, ham and buffalo ricotta topped with tomato sauce and fresh basil

### PIZZE OVALI

#### FRU FRU 14.00

Special oval three season pizza: with ricotta cheese and Neapolitan salami, mozzarella cheese and tomato sauce, cured ham, rocket and Parmesan cheese shavings

#### MONTAGNELLA 14.00

Tomato sauce, mozzarella, porcini mushrooms and cured ham

### LA PASTA

All our pastas are served "Al dente" according to tradition

### THE CLASSICS

#### SPAGHETTO 9.50 v

Spaghetti from Gragnano with fresh cherry tomatoes, P.D.O. extra virgin olive oil from Sorrento and fresh basil

#### GNOCCO 9.90 v

Potato gnocchi with a cherry tomato sauce, smoked mozzarella, Parmesan cheese and fresh basil

#### TAGLIATELLA 10.20

Tagliatelle from Gragnano with minced beef, ragu' sauce and Parmesan cheese

#### RAVIOLOTTO 11,00 v

Ravioli filled with ricotta and basil served with a creamy tomato sauce, pecorino cheese shavings and basil flavoured olive oil

### OUR RECIPES

#### PASTA

#### NERONE 10.50

Black ink linguine with anchovy sauce, black olives, capers, tomatoes and parsley

#### PACCHERO 11.00

Paccheri with ragu' sauce, meatballs, smoked mozzarella, green peas, Parmesan cheese and fresh basil

#### PORCINI 11.50

Scialatielli pasta from Gragnano with pancetta, tomatoes, porcini mushrooms, chilli and Parmesan

#### RISOTTO

#### RISONE 11.00 v

Risotto with truffle and mushrooms cream, smoked mozzarella and Parmesan cheese shavings

### LA LAVAGNA

Ask your waiter for our daily specials

## DRINKS

### BIRRA

Birra Moretti 5.1% 33 cl bottle 3.50

### ACQUA, SODA E SUCCHI

Coke, Diet Coke, Fanta, Sprite 33 cl bottle 2.20

Still Water 50 cl bottle 2.50

Sparkling Water 50 cl bottle 2.50

Freshly Squeezed Apple Juice 2.50

Freshly Squeezed Orange Juice 2.50

v vegetarian

All meals are cooked to order. At busy times this may lead to delays. We kindly thank you for your understanding. 12.50% optional service charge - All prices include VAT

We cannot guarantee the absence of nut traces or other allergens in our menu items, please let your waiter know of any food allergies.

The food, the atmosphere, the service: did you enjoy the Neapolitan food experience? Please send your comments to: [info@rossopomodoro.co.uk](mailto:info@rossopomodoro.co.uk)